

per se

CHEF'S TASTING MENU

February 1, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Buckwheat Waffle,
and Kendall Farms' Crème Fraîche
(60.00 supplement)

CRISPY HASS AVOCADO

Horseradish "Panna Cotta," Belgian Endive,
Cherry Belle Radishes, and Celery Branch

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Root "Pastrami," Flowering Quince,
Virginia Peanuts, and Ruby Beet Essence
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Peekytoe Crab, Hearts of Romaine Lettuce,
Globe Artichokes, and Spanish Caper Cream

STONINGTON MAINE SEA SCALLOP*

Marble Potatoes, Jingle Bell Peppers,
Fennel Bulb, and "Bouillabaisse"

LIBERTY FARM'S PEKIN DUCK BREAST*

Kishu Mandarins, Piedmont Hazelnuts,
Winter Chicories, and Aged Balsamic Vinegar

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

SADDLE OF MARCHO FARMS' NATURE-FED VEAL*

Forest Mushroom "Raviolo," Broccoli Florettes,
Garlic Chips, and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Quail Egg, Garnet Yams, Scallion "Émincé,"
and Hobbs Shore's Bacon "Gastrique"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPELLA"

Holland Eggplant "Caponata," Panisse "Croûtons,"
and Niçoise Olive Oil

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED